

STARTERS

Pricing is determined by quantity and variety of starter selections.

"J Signature items from Juniper Grill

Lobster Roll Bites Jumbo Shrimp Cocktail Bacon-Wrapped Shrimp BBQ Bacon-Wrapped Scallops Beef Tenderloin Satay Thai Chicken Satay Crab Cake Bites Roasted Vegetable Quiche Seared Ahi Tuna Wontons Artisan Sausage Bites Cohan's Cocktail Wieners Firecracker Chicken Frills Hummus, Tabbouleh, Baba Ghanoush

Shot Glass Sherry Crab Bisque

Buffalo Mozzarella Caprese

Awesome Andouille

All Beef Meatballs Your Way!

Perogies

Stuffed Baby Portabellos

Quattro Formage

Mini Vegetable Samosas With Relish & Chutney

Wild Mushroom Strudel

پير Guacamole, Fire Roasted Salsa & Chips



Appetizers for your COCKTAIL PARTY IN THE GARDEN

\$25 PP

Roasted Beef & Bell Pepper Crostini BBQ Bacon-Wrapped Gulf Shrimp Vegan-Stuffed Bell Peppers Artisan Cheese Board with Spicy Mustard, Fig Jam & Assorted Crackers Freshly Cut Seasonal Fruit Display

Roasted Vegetable Antipasto Olives, Peppers & Pepperoncini

Hummus and Tabbouleh Platter







\$33 PP

APPETIZERS TO START –

Awesome Andouille Bites

Tuscan Bruschetta

Fresh-Cut Seasonal Fruit

Cheese Selection with Mustard & Crackers

INCLUDED IN BUFFET –

Salad Station

Breadworks Bread & Butter

CHOOSE 3 ENTRÉES

Roasted Vegetable Lasagna Pie Roasted Vegetables, Sauce Mornay

Char-Grilled Mediterranean Chicken Breast Tomato Vodka Florentine, Imported Pasta, Shaved Parmesan

The Pittsburgher

Handmade Pierogies, Grilled Kielbasa, Sauerkraut, Caramelized Onions, Mustard & Sour Cream

Maple Bourbon Glazed Pot Roast Stewed Vegetables & Smashed Red Skin Potatoes

BBQ Bacon Wrapped Pork Tenderloin Rosemary Roasted Red Skin Potatoes

J Slow Smoked Angus Beef Brisket Signature Macaroni & Cheese

Chicken Marsala Chicken Breast in our Creamy Marsala Sauce, Smashed Red Skin Potatoes

English Baked Cod Lemon Butter Sauce & Seasonal Vegetables

Vegan Stuffed Bell Peppers Over Quinoa

J Signature items from Juniper Grill



\$41 PP

APPETIZERS TO START

Artisan Cheese Board Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Hummus and Tabbouleh, Naan Dippers

- SALAD STATION

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Bread & Rolls, Extra Virgin Olive Oil & Butter

ENTRÉES

Orange Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin Teres Major Peppercorn Demi-Glace

Tomato Vodka Pasta Florentine

ACCOMPANIMENTS

Smashed Red Skin Potatoes

Grilled Asparagus

Roma Tomatoes, Mozzarella & Parmesan



\$52 PP

APPETIZERS TO START

Roasted Vegetable Antipasti

Jumbo Gulf Shrimp Cocktail

Signature Cheese Board Relish, Mustard & Crostinis

Firecracker Chicken Frills

Signature Crab Cake Minis

- SALAD STATION -

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Bread & Rolls, Extra Virgin Olive Oil & Butter

ENTRÉES -

Angus Petite Filet

Char-Grilled Mahi Mahi with Pineapple Chutney

Chicken Roma

Wild Mushroom Ravioli

- ACCOMPANIMENTS -

Rosemary Roasted Red Skin Potatoes

Charred Cauliflower

Haricot Verts "Young Green Beans"



\$40 - \$60 PP

APPETIZERS TO START

Artisan Cheese Board Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Jumbo Shrimp Cocktail

PLATED SALAD

\$40 PP

4

\$50

\$60 PF

Atria's Signature Chopped Salad, Organic Mixed Greens, Chopped Vegetables & Corn, Peppercorn Ranch & Balsamic Glaze Served With Focaccia Sail

CHOOSE (1) ENTRÉE DUET-

J Slow Smoked Angus Beef Brisket & Smokehouse Chicken Breast

Young Green Beans And Rosemary Roasted Red Skin Potatoes

Grilled Lemon Pepper Chicken Breast & Orange Glazed Atlantic Salmon

Grilled Asparagus And Smashed Red Skin Potatoes

The Classic Surf & Turf

Chargrilled 4 Ounce Angus Filet & Signature Crab Cake, Grilled Asparagus And Rosemary Roasted Red Skin Potatoes

Plated LAKE ELIZABETH GALA

\$63 PP

COMPLIMENTARY WITH PACKAGE

Artisan English Cheese Board Fig Jam, Mustard & Focaccia Crisps

Chef's Charcuterie Prosciutto, Salume, Pancetta, Dried Fruits & Olives

HAND-PASSED APPETIZERS

Buffalo Mozzarella Caprese Skewers Thai Chicken Satay BBQ Bacon-Wrapped Scallops Signature Ahi Tuna Wontons Wild Mushroom Bites

- PLATED SALAD -

Organic Mixed Greens, Fresh Strawberries, Black Berries, Chevre & Poppyseed Vinaigrette Served With Focaccia Sail

– PLATED ENTRÉE CHOICE –

Char-Grilled Angus Twin Filets

Rosemary Roasted Red Skin Potatoes and Grilled Asparagus

Signature Jumbo Lump Crab Cakes

Rosemary Roasted Red Skin Potatoes, Grilled Asparagus, and Roma Tomatoes

Farmer's Basil Crêpe

Pan Roasted Vegetables, Sundried Tomatoes, Arugula and Fresh Basil in a Smoked Gouda Sauce Mornay



\$32 PP

APPETIZERS TO START-

Hummus and Tabbouleh With Naan Dippers

Potato & Vegetable Mini Samosas With Coriander Dip

Vegan Stuffed Baby Portabellos

- SALAD STATION -

Mixed Greens, Chopped Vegetables, Fresh Berries, Toasted Pepitas, Sesame Rice Wine Vinaigrette, Breadworks Foccacia & Extra Virgin Olive Oil

- ENTRÉES -

Smoked Tofu Over Seared Baby Bok Choy

> Palak Paneer With Basmati Rice

J Vegetarian Enchiladas

Zucchini, Grilled Corn, Asparagus, Roasted Pepper, Fire Roasted Tomato Sauce, Monterey Jack, Guacamole, Pico de Gallo & Chipotle Crema (Can Be Prepared Vegan)

"J Signature items from Juniper Grill



FULL OPEN BAR

2 Hours	\$23 PP
3 Hours	\$27 PP
4 Hours	\$32 PP

Includes: 10 SPIRITS, 5 WINES & 5 BEER

*Top Shelf, Imported, Craft +\$2 PP

FINE WINE & BEER

2 Hours	\$19 PP
3 Hours	\$21 PP
4 Hours	\$23 PP

Includes:

5 WINES & 4 BEER

*Top Shelf, Imported, Craft +\$2 PP

ADD ONS

One Signature Drink	\$6 PP
Two Signature Drinks	\$8 PP
Champagne Toast	\$3 PP

VODKA GREY GOOSE TITO'S STOLICHNAYA

TEQUILA SAUZA PATRON SILVER

*CASAMIGOS BLANCO *CASAMIGOS REPOSADO

GIN BOMBAY SAPPHIRE HENDRICKS

CAPTAIN MORGAN *BUMBU

RUM

BACARDI

SCOTCH DEWARS *JOHNNY WALKER BLACK

WHISKEY

JACK DANIELS

*BULLEIT

BEER

PACKAGES

BUD LIGHT COORS LIGHT MICHELOB ULTRA MILLER LITE ANGRY ORCHARD WHITE CLAW *BELLS TWO HEARTED *STELLA ARTOIS *CORONA *GREAT LAKES ELIOT NESS

WINE

REISLING PINOT GRIGIO CHARDONNAY PINOT NOIR CABERNET SAUVIGNON

COFFEE, TEA & SOFT DRINKS ONLY AVAILABLE FOR \$5 PP

SERVICE FEES

Servers

\$33 per server/bartender per hour

Dinner Buffet/Stations *Standard is one server per 25 guests*

Plated Dinner Standard is one server per 10 to 12 guests

Quality Disposables \$5 per person. Cake Plates and Forks not included. Available for an additional \$1.5 per person.

Bar Service Standard is 1 bartender per 50 guests

Minimum 4 hour minimum for service

The number of servers/bartenders required will vary with custom packages and add-ons such as: wine poured tableside, hand-passed hors d'oeuvres, and champagne toasts.

18% Service Fee applies to all full service catering packages for set up and delivery.



FREQUENTLY ASKED QUESTIONS

How do I book my event?

After initial contact with the catering director, you will receive our menus and service package information. We will work together to create a custom menu for your event and invite you for a complimentary tasting. If you decide to book, a 20% non-refundable deposit is due at signing to finalize booking. Final guest count, menu and payment are due 30 days prior to your event.

When do I schedule my tasting?

Tastings can be scheduled Tuesday, Wednesday, Thursday between 11:00 & 11:30

When is my final guest count due?

Your final guest count is due 30 days prior to your event.

What about my vendors?

We treat your vendors just right and offer a selection of your food choices for a discounted price pf \$12 per vendor. Just let us know how many vendors you would like to serve.

May I take home leftovers from my event?

For our guest's safety, we do not allow leftover food to be removed from the event premises. Upon request, arrangements can be made for any leftovers to be properly packaged and delivered to a local charitable organization.

Timing is everything.

Please provide us with a detailed timeline one week prior. Our Catering Director will gladly assist you in the timing of your event.

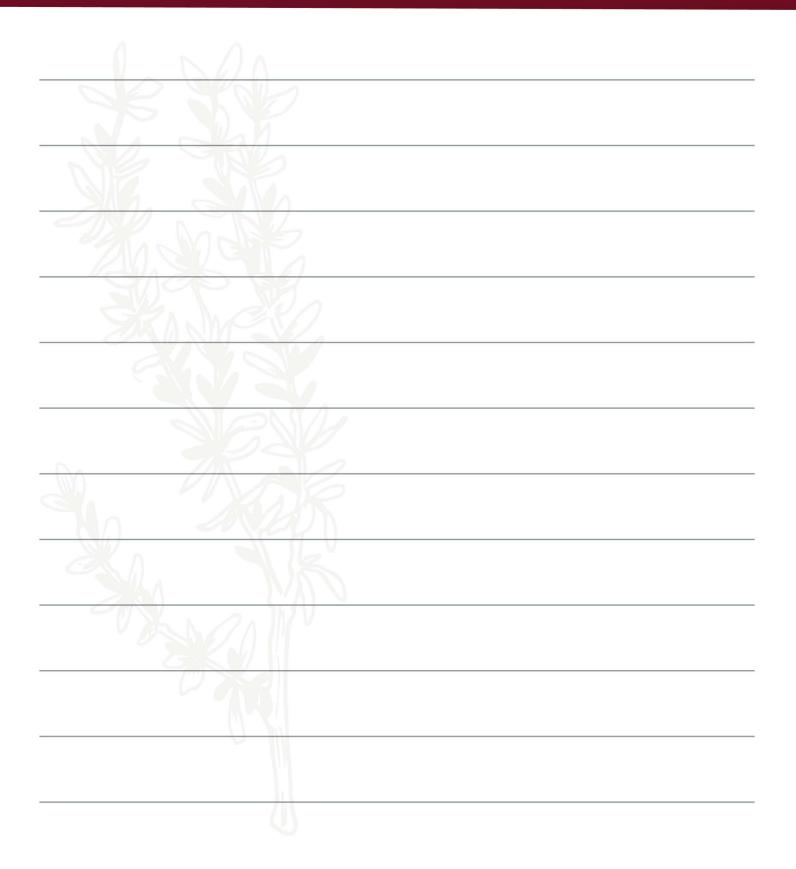
May I bring my own alcohol?

Due to permitting and liability concerns, you are not allowed to bring your own alcohol to our catering locations. For offsite events that allow alcoholic beverages, we are legally permitted to supply alcohol with our licensed staff. If you choose to provice your own alcohol, you assume liability for bar staff & all guests attending the event.

Will You set up our Cookie Table?

We can work with the venue to coordinate the best approach for set up. Please discuss the requisites with our Catering Director.









EST. 1930

